



Darc "Donna Bruna"

GRAPE VARIETIES

Barbera d'Alba 40%, Pinot noir 30%, Dolcetto d'Alba 20%, Freisa 10%

WINEMAKING

Temperature-controlled fermentation in stainless steel tanks for 8-10 days with 3-4 repassing of must over the grape dregs a day. Dolcetto and Freisa will remain in stainless steel tanks until bottling, Barbera and Pinot Noir are refined in young French Allier Tonneaux (500 liters) from February for 12 months. Assemblage of the four wines into one big tank for a light filtration and then the wine goes into the bottle. Refining in the bottle: at least 4-5 months.

AGEING

Dolcetto and Freisa in steel tanks only; Barbera and Pinot Noir one year in barriques, Allier French oak 50% new and 50% second passage; good for at least 6 years.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Unique wine, intense color, great structure but soft on the palate, the high alcohol content is not invasive. Floral nose and fruity in the mouth, easy to drink. Flowery scents and freshness given by the Dolcetto and Freisa, then cherry and small red fruits with tiny vanilla from oaked Barbera and Pinot Noir. Warm, long, and very smooth; soft tannins with balanced acidity and a pleasant almond finish.

GASTRONOMY

This unique blend invented by the family makes this "SuperPiedmont" wine perfect with any kind of food and fish; perfect with medium hard cheeses, red meats, vegetal soups, pasta bolognese and risotto.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013